Food and wine pairing chart

What to pour with 42 everyday dishes. Our first choices, from the pairing guides on the site.

FOOD	POUR THIS
Steak	Cabernet Sauvignon, Malbec, Syrah / Shiraz
Prime rib	Red Bordeaux blend, Cabernet Sauvignon, Nebbiolo (Barolo)
Burgers	Zinfandel, Malbec, Syrah / Shiraz
BBQ ribs	Zinfandel, Syrah / Shiraz, Petite Sirah
Lamb	Tempranillo (Rioja), Red Bordeaux blend, Syrah / Shiraz
Pork	Pinot Noir, Riesling, Chenin Blanc
Ham	Riesling, Pinot Noir, Gamay (Beaujolais)
Beef stew & braises	Syrah / Shiraz, Cabernet Sauvignon, Nebbiolo (Barolo)
Roast chicken	Chardonnay, Pinot Noir, Gamay (Beaujolais)
Thanksgiving turkey	Pinot Noir, Gamay (Beaujolais), Riesling
Fried chicken	Champagne, Cava, Grüner Veltliner
Duck	Pinot Noir, Red Bordeaux blend, Nebbiolo (Barolo)
Salmon	Pinot Noir, Rosé, Chardonnay
White fish (cod, halibut, sole)	Sauvignon Blanc, Albariño, Chardonnay
Shrimp	Albariño, Sauvignon Blanc, Rosé
Oysters	Champagne, Albariño, Chardonnay
Lobster	Chardonnay, Champagne, Viognier
Sushi	Riesling, Champagne, Grüner Veltliner
Crab & crab cakes	Chardonnay, Albariño, Champagne
Pizza	Sangiovese (Chianti), Barbera, Zinfandel
Spaghetti & meat sauce	Sangiovese (Chianti), Barbera, Merlot

FOOD	POUR THIS
Fettuccine Alfredo & creamy pasta	Chardonnay, Pinot Grigio / Pinot Gris, Chenin Blanc
Lasagna	Sangiovese (Chianti), Barbera, Merlot
Mushroom risotto	Pinot Noir, Nebbiolo (Barolo), Chardonnay
Mac and cheese	Chardonnay, Champagne, Sauvignon Blanc
Tacos & Mexican food	Rosé, Malbec, Albariño
Indian curry	Riesling, Gewürztraminer, Viognier
Thai food	Riesling, Sauvignon Blanc, Gewürztraminer
Chinese food	Riesling, Pinot Noir, Chenin Blanc
Spicy food	Riesling, Gewürztraminer, Moscato
Grilled vegetables	Sauvignon Blanc, Rosé, Cabernet Franc
Salad	Sauvignon Blanc, Grüner Veltliner, Rosé
Cheese board	Champagne, Gamay (Beaujolais), Port
Charcuterie	Gamay (Beaujolais), Prosecco, Rosé
Brie & soft cheese	Champagne, Chardonnay, Pinot Noir
Goat cheese	Sauvignon Blanc, Grüner Veltliner, Cabernet Franc
Blue cheese	Port, Sauternes & dessert whites, Riesling
Aged Cheddar & Parmesan	Cabernet Sauvignon, Nebbiolo (Barolo), Tempranillo (Rioja)
Chocolate	Port, Zinfandel, Sauternes & dessert whites
Cheesecake	Sauternes & dessert whites, Moscato, Riesling
Fruit pies & tarts	Moscato, Sauternes & dessert whites, Port
Popcorn (movie night)	Champagne, Chardonnay, Gamay (Beaujolais)

Sources: Rate This Wine pairing guides (editors' first choices). Checked October 2026.
Pairing is taste, not law. These are the matches that work for most people.

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